

**Banquet Dinner**

**Buffet #1**

**\$25.75 ++ per person (2 entrées)**

**\$28.75 ++ per person (3 entrées)**

**Caesar Salad**

With herb croutons, cherry tomatoes and parmesan cheese

Or

**Tomato- Basil Bisque**

Crème fraiche and a garlic crouton

Or

**Mixed Greens salad**

Bitter greens, grape tomatoes, carrots, cucumbers and house vinaigrette

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**Chicken Piccata**

White wine caper sauce

**Baked 4 Cheese Penne Pasta**

With grilled sweet Italian sausage, peppers and marinara

**Pan Seared Alaskan Cod**

Fine herb crust, artichoke caponata sauce

**Sweet Basil Shrimp & Peppers**

*Wild rice pilaf, bay shrimp, bell peppers, sweet basil sauce*

**Seasonal Vegetable Medley**

**Garlic and rosemary roasted potatoes**

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**Chocolate Ganache Cake**

**White Chocolate Carrot Cake**

**Coffee Service**

**Banquet Dinner**

**Buffet # 2**

**28.75++ per person (2 entrées)**

**30.75++ per person (3 entrées)**

**Caesar Salad**

With herb croutons, cherry tomatoes and parmesan cheese

*Or*

**Plum Creek Salad**

*Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese with a raspberry champagne vinaigrette*

*Or*

**Spinach Salad**

*Sliced strawberries, mushrooms, mandarin orange with a balsamic vinaigrette*

*Or*

**Roasted chicken and Corn Chowder**

*Or*

**Parmesan Roasted Red pepper Bisque**

Warm ciabatta bread with whipped butter and almond pesto dipping oil

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**Basil Pesto Chicken**

*Pan seared chicken breast topped toasted almond pesto cream, mozzarella, and balsamic reduction*

**Shrimp & Italian Sausage Penne**

Penne pasta tossed with crispy italian sausage, shrimp, goat cheese and roasted peppers

**Broiled Snapper Provencal**

Sautéed bell peppers, zucchini, tomatoes, white wine and parsley

**Pork Scaloppini Marsala**

*Pan seared Pork loin with roasted mushroom marsala demi-glace*

**Garlic and Rosemary Roasted Potatoes**

**Seasonal Vegetables**

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**Cheese Cake with Raspberry Sauce**

**Chocolate Ganache Cake**

**Coffee Service**

**Banquet Dinner Buffet # 3**  
**31.75++ per person (2 entrées)**  
**33.75++ per person (3 entrées)**

**Caesar Salad**

With herb croutons, cherry tomatoes and parmesan cheese

**Or**

**Plum Creek Salad**

*Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese and raspberry champagne vinaigrette*

**Or**

**Butter Leaf Wedge**

*Cherry tomatoes, gorgonzola crumbles, red onion, bacon, balsamic vinaigrette*

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**Roasted Chicken & Corn Chowder**

**Or**

**Parmesan Roasted Red pepper Bisque**

Warm ciabatta bread with whipped butter and almond pesto dipping oil

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**Sole Roulade**

Shrimp & boursin filled, pan jus

**Bourbon & Molasses Pork Loin**

Apple chutney

**Grilled Salmon**

Cannellini white beans and saffron broth

**Herb Roasted Airline Chicken**

Marinated in extra virgin olive oil and rubbed with herbs

**Mediterranean Braised Beef**

*Caramelized slow roasted beef, Portobello pan jus*

**Jasmine rice pilaf**

**Garlic and Rosemary Roasted Potatoes**

**Seasonal Vegetables**

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**Cheese Cake with Raspberry Sauce**

**White Chocolate Carrot Cake**

**Coffee Service**

**Banquet Dinner Buffet # 4**  
**\$35.50 ++ per person (2 entrées)**  
**\$38.50 ++ per person (3 entrées)**

**Plum Creek Salad**

*Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese and raspberry champagne vinaigrette*

**Or**

**Spinach Salad**

*Sliced strawberries, mushrooms, mandarin orange, raspberry champagne vinaigrette*

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**Butternut Squash Bisque**

**Or**

**Aged Cheddar, Pancetta cream of potato**

Warm ciabatta bread with whipped butter and almond pesto dipping oil

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**Potato Crusted Salmon**

Roasted garlic and caper butter sauce and beet curls

**Smoked Chicken Tri Color Tortellini**

Gouda roasted garlic cream, button mushrooms and cherry tomatoes

**Achiote grilled chicken breast**

*Pineapple salsa and lime cilantro butter*

**Cracked pepper and rosemary New York Strip**

Carved and served with Horseradish cream and Au Jus

**Grilled beef culotte**

Red wine jus and crispy onion strings

**Seasonal Vegetable Medley**

**Wild Rice Pilaf**

**Cheese and truffle potato ragout**

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**Dessert Station**

Mocha crème brûlée,

White chocolate carrot cake & Rum soaked tiramisu

**Coffee Service**

**Banquet Dinner Buffet # 5**  
**\$39.50 ++ per person (2 entrées)**  
**\$41.50 ++ per person (3 entrées)**  
(Choose one salad and one soup)

**Plum Creek Salad**

*Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese and raspberry champagne vinaigrette*

**Or**

**Baby Spinach Salad**

With bleu cheese, almonds, red onion, and maple Dijon vinaigrette

**Or**

**Greek Vegetable Salad**

Cucumbers, bell peppers, country olives, tomatoes, red onions, feta cheese,  
Zesty vinaigrette

**and**

**Wild Mushroom Bisque**

Gruyere crouton

**Or**

**Chilled Spring Pea Soup**

Crispy pancetta, chili oil, goat cheese croutons

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**Neapolitan Chicken Breast**

Stuffed with pancetta, spinach, almonds in a brandy mushroom cream

**Seafood Pilaf**

Oven roasted Shrimp and scallops, citrus butter sauce, wild rice pilaf

**Parsley seared Halibut**

Crab and asparagus fricassee

**Herb Rubbed Prime Rib**

au jus and creamy horseradish

**Peach Stuffed Pork Loin**

Ripe peaches, sage, bacon, goat cheese, viognier glaze

**Four Cheese Truffle Potato Ragout**

**Honey Spiced Carrots and Grilled Asparagus**

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**Dessert Station**

Chocolate mousse cups with fresh berries, White chocolate carrot cake,  
Vanilla bean cheese cake with berry sauce

**Coffee Service**